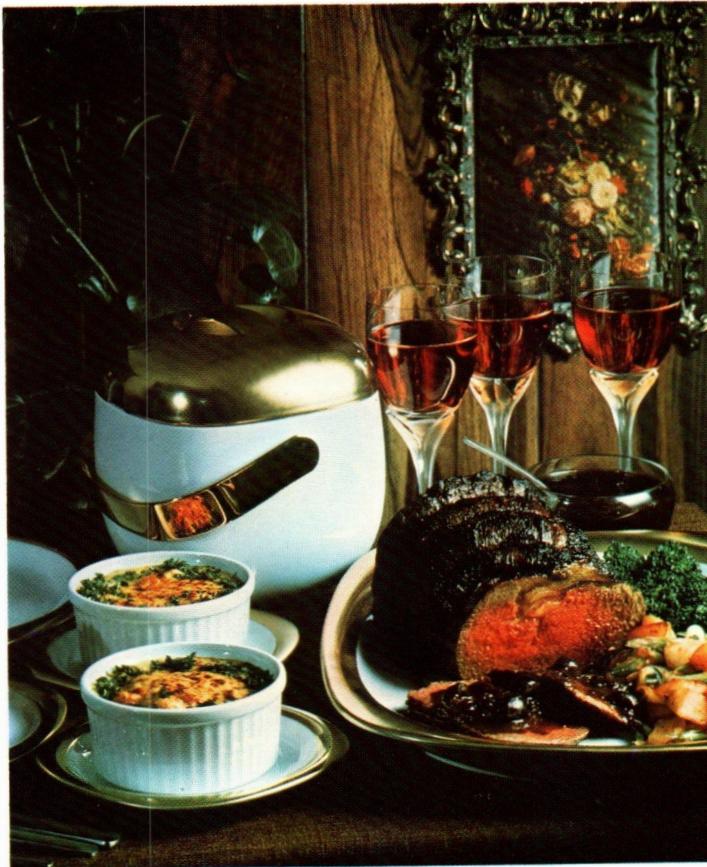


Special Edition

## DRAMATIC DINNER PARTIES



### **about DRAMATIC DINNER PARTIES . . .**

*It is pleasant to entertain, and be entertained by friends. When it is your turn to be hostess, you want to serve something that is delicious and a little bit different. In this section we've gathered together some of our favorite recipes for entrees, main courses and desserts.*

*When you're planning your menu, take into consideration the points given in "Balancing a Menu"; you'll find this on the Index Card of Section F, The Important First Course.*

*Ellen Sinclair*

Ellen Sinclair, Food Editor  
Australian Women's Weekly

**SPECIAL EDITION**  
**DRAMATIC DINNER PARTIES**  
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**AN AFTER-DINNER DRINK**

Cafe Brulot, "hot, black and strong as sin", used to be served at midnight at debutante balls in New Orleans. It is coffee fragrant with spices and spiked with brandy and is a fine ending to any meal.

For four to five cups, demi-tasse size, take 2½ cups freshly made black coffee, ¼ cup sugar, a strip of lemon rind, a strip of orange rind, 2.5 cm (1 in.) piece cinnamon stick, 4 cloves and ½ cup brandy. Combine all ingredients except coffee in pot, stir over heat until sugar dissolves. Set aflame, then as flames burn upwards, cover immediately to put them out, otherwise all the brandy will burn away. Add coffee, stir well. Pour directly into coffee cups, or strain into a heated jug to make it easier to serve.

## AVOCADO WITH CRAB



## AVOCADO WITH CRAB

2 avocados	½ teaspoon french mustard
170 g can crab meat	4 shallots
½ cup french dressing	salt, pepper
3 teaspoons lemon juice	2 slices smoked salmon

Cut avocados in half horizontally, remove seeds. Carefully remove flesh from avocados, reserve shells. Chop flesh into 5 mm (¼ in.) cubes. Combine dressing, lemon juice and french mustard in screw-top jar, shake well, season with salt and pepper. Combine in bowl drained flaked crab, avocado and finely chopped shallots. Add enough of the dressing to coat lightly, toss lightly. Pile avocado mixture back into reserved avocado shells. Cut smoked salmon in half, roll up, place a roll on top of each avocado.

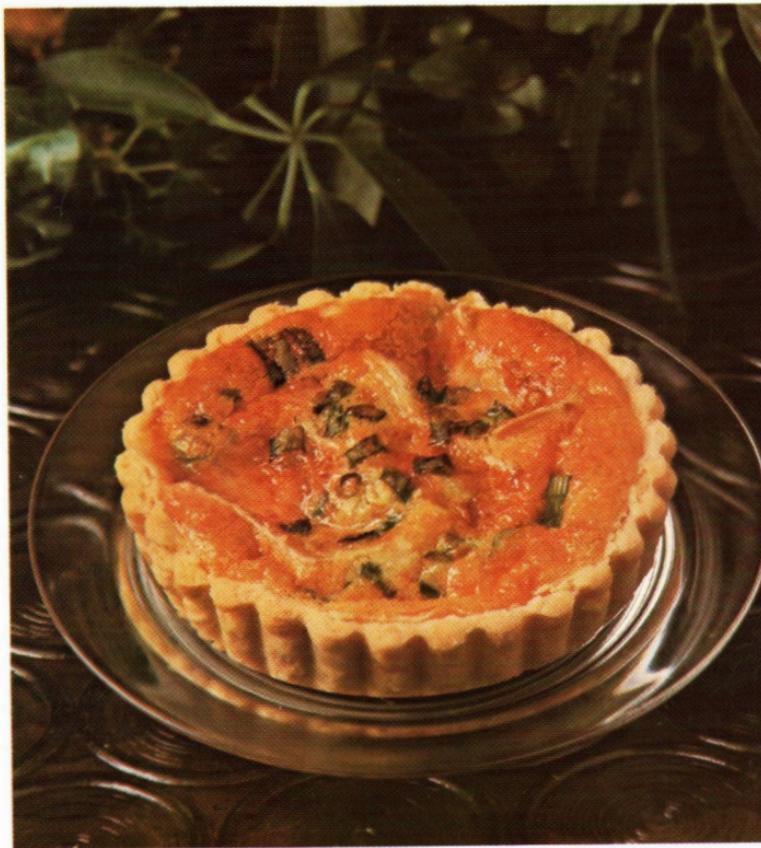
Serves 4

## HEARTS OF PALM IN WINE CREAM

60 g (2 oz.) butter	salt, pepper
1 onion	¼ cup sour cream
1½ tablespoons flour	2 tablespoons chopped parsley
¾ cup milk	425 g (14 oz.) can hearts of palm
¼ cup dry white wine	1 tablespoon grated
1 chicken stock cube	parmesan cheese

Heat butter in pan, add peeled and chopped onion, cook until tender. Add flour, stir 1 minute. Add milk, wine, crumbled stock cube, salt and pepper, stir over medium heat until sauce boils and thickens. Add sour cream and parsley, stir until sauce boils. Drain hearts of palm, cut in half lengthwise, put into ovenproof dish. Pour sauce over, sprinkle with parmesan cheese. Bake in moderate oven 20 minutes.  
Serves 4.

## INDIVIDUAL CAMEMBERT AND CRAB QUICHES



## INDIVIDUAL CAMEMBERT AND CRAB QUICHES

### PASTRY:

2 cups plain flour	1 egg-yolk
1/4 teaspoon baking powder	1 tablespoon water
155 g (5 oz.) butter	1 teaspoon lemon juice
pinch salt	

### FILLING:

155 g (5 oz.) can crab	3/4 cup cream
150 g can camembert cheese	2 tablespoons sour cream
4 shallots	salt, pepper
4 eggs	

Pastry: Sift dry ingredients into bowl, rub in butter until mixture resembles dry breadcrumbs. Mix to a firm dough with lightly beaten egg-yolk, lemon juice and water. Turn pastry on to lightly floured surface, knead lightly. Divide pastry into six equal portions. Roll each portion out thinly to fit base and sides of six 10 cm (4 in.) flan tins. Fit pastry neatly into tins. Roll rolling pin over top of each tin quickly and firmly; this will cut off excess pastry and leave a neat, clean edge. Refrigerate until ready to use.

Filling: Slice cheese thinly. Sprinkle drained, flaked crab over base of each individual quiche, top with sliced cheese. Sprinkle finely chopped shallots over top of cheese. Beat eggs together lightly, combine with cream, sour cream, salt and pepper. Pour carefully into each individual quiche. Bake in moderately hot oven 10 minutes, reduce heat to moderate, cook further 15 to 20 minutes or until filling has set.

Serves 6.

## CRAB AND HAM ROLLS



## CRAB AND HAM ROLLS

30 g (1 oz.) butter	3 teaspoons french mustard
3 shallots	1 teaspoon grated green ginger
90 g (3 oz.) mushrooms	salt, pepper
1 clove garlic	2 tablespoons chopped parsley
½ cup dry white wine	220 g can crab
3 teaspoons cornflour	60 g (2 oz.) ham
1 tablespoon water	90 g (3 oz.) butter, extra
¼ cup sour cream	8 sheets phyllo pastry
¼ cup mayonnaise	

Heat butter in pan, add finely sliced mushrooms and crushed garlic, cook until just tender. Add chopped shallots, cook further 2 minutes. Add white wine, bring to boil, reduce heat, simmer 2 minutes. Add combined cornflour and water, stir until sauce boils and thickens. Reduce heat, add sour cream, ginger, mayonnaise, mustard, salt and pepper, stir until combined. Remove from heat, add parsley, drained and flaked crab and finely chopped ham; mix well, cool.

Brush each sheet of pastry with extra melted butter, put two sheets of pastry together, fold in half, brush again with butter. Place approximately 3 tablespoons filling along longest edge of pastry to within 5 cm (2 in.) from each end. Fold in edges, brush well with butter, roll up tightly. Repeat with remaining pastry and filling. Put rolls on well-greased oven trays, brush well with melted butter. Bake in moderate oven 15 minutes or until golden brown.

Serve with Herbed Mayonnaise.

### HERBED MAYONNAISE

½ cup sour cream	1 clove garlic
1 cup mayonnaise	4 shallots
1 tablespoon vinegar	2 tablespoons chopped parsley
1 tablespoon lemon juice	salt, pepper

Put sour cream, mayonnaise, vinegar, lemon juice, crushed garlic, finely chopped shallots, chopped parsley, salt and pepper in bowl, mix well. Keep refrigerated. **Serves 4.**

## CREAM OF CAULIFLOWER SOUP



## CREAM OF CAULIFLOWER SOUP

1 medium cauliflower	1 cup water
½ cup cream	1 chicken stock cube
2 egg-yolks	2 teaspoons curry powder
60 g (2 oz.) butter	1 tablespoon chopped chives
1 onion	salt, pepper
2 tablespoons flour	

Trim cauliflower, cut into large flowerets. Wash well. Place in saucepan, cover with water, bring to boil, reduce heat, cook covered until just tender. Remove from heat, drain cauliflower; reserve 2 cups of the liquid. Melt butter in pan, add peeled and finely chopped onion, saute until onion is tender. Stir in flour, cook 1 minute, gradually stir in water, add crumbled stock cube, mix well. Reserve two large cauliflower flowerets. Place remaining cauliflower and reserved liquid in blender, blend on medium speed 1 minute or until mixture is smooth. Add onion mixture, blend further 1 minute or until mixture is smooth. Return soup to pan; combine cream, beaten egg-yolks and curry powder, stir into soup. Cut reserved flowerets into small pieces, add to soup, bring to boil, stirring, reduce heat, simmer 2 minutes. Season with salt and pepper, stir in chives.

Serves 4.

## COQUILLES SAINT JACQUES



## COQUILLES SAINT JACQUES

500 g (1 lb.) scallops	60 g (2 oz.) butter
125 g (4 oz.) mushrooms	3 tablespoons flour
6 shallots	2 egg-yolks
1 tablespoon chopped parsley	1 cup cream
1 cup water	salt, pepper
1 cup dry white wine	60 g (2 oz.) butter, extra
1 teaspoon lemon juice	2 cups fresh breadcrumbs

Wash scallops, clean away any brown sections. Peel and thinly slice mushrooms, finely chop shallots. Put scallops, shallots, mushrooms, parsley, water, wine and lemon juice into pan. Bring slowly to boil; reduce heat, simmer very gently for 2 minutes or until scallops are just cooked. Overcooking will toughen them. Strain scallop mixture, reserve liquid. Put reserved liquid into pan, bring to boil, boil uncovered until liquid is reduced by half. (You will need 1 cup of liquid.) Melt butter in pan, add flour, stir until combined, remove pan from heat. Add reserved liquid, stir until combined. Return pan to heat, stir until sauce boils and thickens. Mix cream into lightly beaten egg-yolks, gradually add to hot sauce. Stir further 1 minute, remove from heat. Add drained scallop mixture to hot sauce, season with salt and pepper. Spoon evenly into scallop shells or ovenproof dishes. Put on to oven tray. Melt extra butter in pan, add breadcrumbs, stir until combined and golden brown. Sprinkle evenly over scallops. Bake in moderate oven 15 to 20 minutes or until golden brown and heated through.

Serves 4.

## HAM AND MUSHROOM PATE



## HAM AND MUSHROOM PATE

375 g (12 oz.) chicken livers	3 tablespoons dry sherry
375 g (12 oz.) ham	1 tablespoon brandy
125 g (4 oz.) butter	salt, pepper
1 large onion	1/2 cup cream
1/2 teaspoon thyme	185 g (6 oz.) mushrooms
6 rashers bacon	90 g (3 oz.) butter, extra
3 tablespoons port	2 teaspoons basil

Put chopped ham into blender, blend on high speed until mixture is finely chopped. Clean chicken livers, soak in cold salted water for 1 hour; drain well. Heat butter in pan, add peeled and finely chopped onion, thyme, and finely chopped bacon. Cook slowly until very tender but not brown. Add livers, simmer 7 minutes or until cooked. Add cooked mixture and butter from pan to the ham in blender. Add brandy, port, sherry, salt, pepper, cream and finely chopped mushrooms to pan. Stir to combine, bring to boil, reduce heat, simmer uncovered until sauce has reduced by half. Pour sauce into blender; blend liver mixture, ham and sauce together until smooth. Put mixture into 6 individual dishes, refrigerate until firm. Put extra butter and basil into pan, melt over gentle heat until white sediment comes to top; skim off white sediment only; strain the remainder into jug, pour the clarified butter over top of pâté, refrigerate until set. Serve with melba toast.

Serves 6.

## INDIVIDUAL SEAFOOD BASKETS



## INDIVIDUAL SEAFOOD BASKETS

8 green king prawns

8 oysters

250 g (8 oz.) scallops

250 g (8 oz.) bream fillets  
(or other fish)

flour

### MARINADE:

1/4 cup dry white wine

1 tablespoon lemon juice

2 shallots

### SAUCE:

4 egg-yolks

2 tablespoons lemon juice

2 eggs

1 tablespoon milk

1 1/2 cups packaged dry  
breadcrumbs  
oil for deep-frying

2 tablespoons oil

1/4 teaspoon sugar

salt, pepper

1 teaspoon grated lemon rind

250 g (8 oz.) butter

Shell prawns, leave tail intact. With small sharp knife, make slit down back of prawn, remove back vein. Remove oysters from shells, reserve shells for serving; wash and clean scallops; skin fish, remove bones, cut into serving-size pieces. Place seafood in prepared marinade. Allow to stand 2 hours; drain, reserve 1 tablespoon of marinade for sauce. Coat seafood lightly in flour, dip in combined lightly beaten eggs and milk, then roll in breadcrumbs. Heat oil, cook seafood, a few pieces at a time, until golden brown and cooked through; drain on absorbent paper. Arrange seafood in individual baskets lined with paper napkins; put a small bowl of sauce in each, garnish with lemon wedges, parsley and thinly sliced brown bread and butter triangles.

**Marinade:** Combine in large bowl white wine, lemon juice, finely chopped shallots, oil, sugar, salt and pepper; mix well.

**Sauce:** Place egg-yolks in top of double saucepan. Add lemon juice, grated lemon rind and chopped butter; mix well. Place over simmering water, stir until butter melts and sauce thickens; remove from heat immediately. Stir in reserved marinade.

**Serves 4.**

## BEEF WITH BRANDIED BLACK CHERRIES



## BEEF WITH BRANDIED BLACK CHERRIES

1.5 kg (3 lb.) piece scotch fillet	1 beef stock cube
125 g (4 oz.) butter	1 tablespoon port, extra
2 tablespoons dry sherry	1 tablespoon dry sherry, extra
2 tablespoons port	1 tablespoon brandy, extra
2 tablespoons brandy	salt, pepper
1 tablespoon flour	425 g can black cherries
1 cup water	1 clove garlic
	1 small onion

Remove all fat and sinew from meat. Tie meat firmly with string at 5 cm (2 in.) intervals, to keep it in good shape. Heat butter in baking dish on top of stove until very hot, add meat, brown quickly on all sides, remove pan from heat. Combine freshly ground black pepper, sherry, port and brandy; spoon over meat. Bake in moderate oven 60 minutes for medium rare, or until meat is cooked to desired doneness. Baste meat frequently during cooking time with pan juices. Remove meat from baking dish, keep warm. Add crushed garlic and peeled and very finely chopped onion to pan, cook gently until onion is soft. Add flour, stir until combined, cook 1 minute. Remove pan from heat, add water and crumbled stock cube, stir until combined. Return pan to heat, stir until sauce boils and thickens. Add extra port, extra sherry and extra brandy, heat through gently and set alight. When flames die down, season with salt and pepper. Add well-drained and pitted cherries, stir until combined. Simmer sauce uncovered for 5 minutes. Serve sauce separately.

Serves 4.

## CRUMBED LOIN OF LAMB



## CRUMBED LOIN OF LAMB

2 kg (4 lb.) loin of lamb  
flour

1 egg  
2 tablespoons milk  
60 g (2 oz.) butter  
3 cups fresh breadcrumbs

2 tablespoons flour, extra  
2 cups water  
2 tablespoons chopped mint  
2 tablespoons brown vinegar  
salt, pepper  
1 beef stock cube

### STUFFING:

30 g (1 oz.) butter  
60 g (2 oz.) mushrooms  
6 shallots  
1 clove garlic

1 egg  
¾ cup fresh breadcrumbs  
salt, pepper

Ask butcher to remove bones from loin. Open loin of lamb, fat side down, on board, put prepared stuffing along centre of lamb. Roll up, secure with string at 2.5 cm (1 in.) intervals. Put lamb in baking dish in moderate oven, bake uncovered 40 minutes, remove from oven, allow to become cold. Coat loin lightly with flour, dip in combined beaten egg and milk, coat well with combined breadcrumbs and melted butter. Return lamb to baking dish, bake in moderate oven further 40 to 45 minutes or until golden brown and cooked through. Remove meat from baking dish, keep warm. Put baking dish on top of stove over medium heat, add extra flour, stir until smooth and golden brown. Gradually add water, stir until smooth, stir until sauce boils and thickens, reduce heat, add mint, vinegar, salt, pepper and crumbled stock cube. Simmer further 1 minute. Slice meat into 2.5 cm (1 in.) slices, serve with sauce.

Stuffing: Melt butter in frying pan, add sliced mushrooms, chopped shallots and crushed garlic, sauté 1 minute. Remove from heat, cool slightly, add beaten egg, breadcrumbs, salt and pepper.  
**Serves 4 to 6.**

## CHINESE PORK FILLET



## CHINESE PORK FILLET

2 x 500 g (1 lb.) pork fillets      2 tablespoons oil  
30 g (1 oz.) butter

### SAUCE

$\frac{2}{3}$ cup plum jam	$\frac{1}{2}$ teaspoon grated green ginger
2 chicken stock cubes	$1\frac{1}{2}$ tablespoons soy sauce
1 tablespoon cornflour	$\frac{1}{4}$ cup dry sherry
1½ cups water	2 cloves garlic

Trim pork fillets if necessary. Heat butter and oil in large frying pan, add pork, brown well on all sides. Put pork fillets in baking dish, pour prepared sauce over, bake uncovered in moderate oven 40 to 45 minutes, brushing frequently with sauce. Serve pork sliced with any remaining sauce spooned over.

Sauce: Combine in saucepan jam, crumbled stock cubes, cornflour, water, ginger, soy sauce, sherry and crushed garlic. Stir over medium heat until sauce boils and thickens, reduce heat, simmer 1 minute.  
**Serves 4.**

## LEMON VEAL WITH CRAB



## LEMON VEAL WITH CRAB

4 veal steaks	1 cup packaged dry breadcrumbs
3 tablespoons lemon juice	1 teaspoon grated lemon rind
3 tablespoons dry vermouth	90 g (3 oz.) butter
2 tablespoons oil	1 tablespoon oil, extra
salt, pepper	155 g can crab
flour	3 shallots
2 eggs	

### SAUCE

60 g (2 oz.) butter	1 chicken stock cube
60 g (2 oz.) mushrooms	2 egg-yolks
2 teaspoons flour	2/3 cup cream
3/4 cup water	1 teaspoon french mustard

Pound veal steaks out very thinly. Combine lemon juice, vermouth, oil, salt and pepper in bowl; add veal steaks, mix well, allow to stand 2 hours. Drain veal steaks, pat dry, reserve marinade. Coat veal lightly in flour, dip in beaten eggs, then in combined breadcrumbs and lemon rind.

Heat butter and extra oil in large frying pan, add veal, cook on both sides until golden brown and cooked through; remove from pan, keep warm.

To serve; place veal on serving dish, spoon sauce over, top with drained lightly flaked crab and chopped shallots.

Sauce: Melt butter in pan, add sliced mushrooms, sauté until mushrooms are tender. Stir in flour, cook 1 minute, add water and crumbled stock cube, stir until sauce boils and thickens. Reduce heat, stir in reserved marinade, combined lightly beaten egg-yolks and cream and french mustard. Stir over medium heat until sauce thickens, do not allow to boil.

**Serves 4.**

## STUFFED CHICKEN LEGS



## STUFFED CHICKEN LEGS

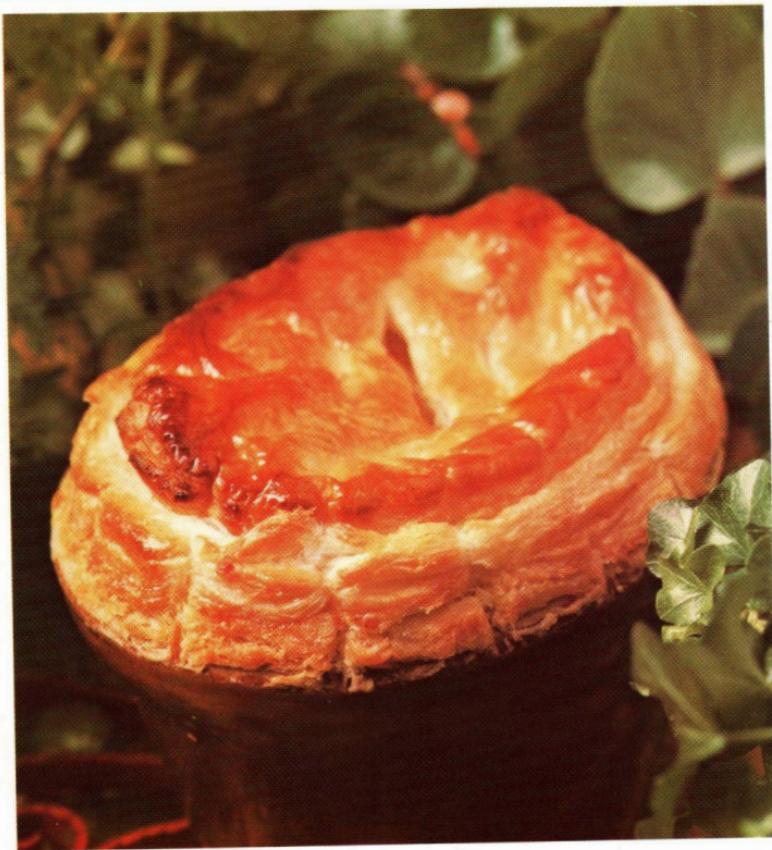
12 chicken legs	salt, pepper
3 cups fresh breadcrumbs (approx. 1/2 loaf bread)	60 g (2 oz.) butter
6 shallots	1 egg
1/2 teaspoon basil	2 cloves garlic
1/2 teaspoon oregano	60 g (2 oz.) butter, extra
2 tablespoons chopped parsley	1 tablespoon oil
	6 small onions
SAUCE	
2 tablespoons flour	2 teaspoons tomato paste
1 1/4 cups water	2 teaspoons worcestershire sauce
1 chicken stock cube	1/2 teaspoon basil
1/2 cup dry white wine	

Put breadcrumbs, chopped shallots, basil, oregano, parsley, salt and pepper in bowl, mix well. Add melted butter, lightly beaten egg and crushed garlic, mix until all ingredients are well combined. Cut down the length of each chicken leg, cut through to the bone. Scrape meat away from the bone a little to give room for the stuffing. Spread about a heaped tablespoon of mixture into cavity; do not overfill or stuffing will tend to come out during cooking. Secure openings as much as possible with small wooden skewers. Heat extra butter and oil in baking dish, add stuffed chicken legs. Bake in moderate oven approximately 1 hour, basting chicken legs frequently with the pan juices. Add peeled whole onions to pan halfway through cooking time. Serve onions with the chicken.

Sauce: Heat pan drippings in baking dish until very hot, add flour, cook, stirring until dark golden brown. Add water, crumbled stock cube and white wine, stir until sauce boils and thickens, reduce heat, simmer uncovered 5 minutes. Add tomato paste, worcestershire sauce and basil, stir until combined, simmer further 1 minute. Spoon over chicken legs.

Serves 6.

## INDIVIDUAL BEEF CASSEROLES



## INDIVIDUAL BEEF CASSEROLES

1 kg (2 lb.) topside steak	1/3 cup dry red wine
90 g (3 oz.) butter	1 beef stock cube
1 tablespoon oil	1 tablespoon tomato paste
1 onion	1 teaspoon sugar
2 rashers bacon	salt, pepper
1 clove garlic	125 g (4 oz.) mushrooms
3 tablespoons flour	2 x 375g (12 oz.) pkts puff pastry
1½ cups water	1 egg

Remove fat from meat, cut meat into 2.5 cm (1 in.) cubes. Heat oil and butter in large pan, cook meat until well browned; do this in two batches so meat browns well; remove from pan. Peel and dice onion, add to pan with crushed garlic and diced bacon, cook until golden brown. Stir in flour, stir until golden brown, remove from heat, add water, wine, crumbled stock cube, tomato paste, sugar, salt and pepper. Return to heat, stir until sauce boils and thickens, reduce heat, simmer 2 minutes. Return meat to pan, cover, simmer until meat is tender, approx. 1½ hours, cool. Stir in sliced mushrooms.

Spoon cooled meat mixture into four individual ovenproof dishes, making sure filling comes up to edge of dish. Cut pastry in half, roll out each portion slightly larger than the ovenproof dishes. Glaze edges of dishes with beaten egg. Cut thin strips from pastry and fit round moistened edges. Brush pastry rim with egg glaze, put remaining pastry on top. Press edges together, trim off excess pastry, trim edges. Make three slits in top of pastry to allow steam to escape. Brush top with egg glaze. Put dishes on oven tray, bake in hot oven 10 minutes, reduce heat to moderately hot, bake further 20 to 25 minutes or until pastry is golden brown.

Serves 4.

**STEAKS WITH WHISKY CREAM SAUCE****STEAKS WITH WHISKY CREAM SAUCE**

4 fillet steaks, each about 2.5 cm (1 in.) thick	½ cup cream ¼ cup water
4 slices bread, about 2.5 cm (1 in.) thick	1 teaspoon bottled horseradish relish
60 g (2 oz.) butter	1 tablespoon chopped parsley
2 teaspoons french mustard	1 beef stock cube
90 g (3 oz.) butter, extra	2 tablespoons whisky
2 shallots	1 teaspoon lemon juice
1 teaspoon flour	

Press steaks to a neat shape; cut bread into rounds. Heat butter in pan, add mustard, mix well. Brush bread on both sides with this mustard butter, place on oven tray, bake in moderate oven 10 minutes or until golden brown.

Heat extra butter in pan, add steaks, cook until done as desired. Remove from pan, keep warm. Drain off excess pan drippings, leaving 1 tablespoon of pan drippings in pan. Add flour and finely chopped shallots, stir over medium heat a few seconds. Stir in water, stir until sauce boils, remove from heat, add cream, horseradish relish, parsley, crumbled stock cube, whisky and lemon juice, reduce heat, simmer 2 minutes. Place steaks on bread rounds, spoon the sauce over.

Serves 4.

**STEAKS WITH GREEN PEPPERCORNS**

4 steaks	½ cup dry white wine
1 tablespoon canned green peppercorns	½ cup water
1 tablespoon flour	1 beef stock cube
2 teaspoons dry sherry	½ teaspoon sugar
	2 tablespoons cream

Cook steaks as above, drain off excess pan drippings, leaving 1 tablespoon of pan drippings in pan. Stir in flour, cook 1 minute; add sherry, wine, water, crumbled stock cube, sugar and green peppercorns. Stir until sauce boils, reduce heat, simmer 3 minutes. Add cream. Pour sauce over steaks.

Serves 4.

## BROCCOLI WITH BACON



## BROCCOLI WITH BACON

**½ cauliflower**  
**500 g (1 lb.) broccoli**  
**4 rashers bacon**  
**60 g (2 oz.) butter**  
**1 clove garlic**

Cut cauliflower into small flowerets, leaving 5 cm (2 in.) stems; wash broccoli, remove coarse leaves, cut off ends of stalk, leaving 5 cm (2 in.) stems. Place cauliflower and broccoli in boiling salted water. Boil until tender, approximately 10 to 15 minutes, drain.

Remove rind from bacon, cut rashers in half. Bunch together a floweret of cauliflower and broccoli. Wrap a piece of bacon around stems, secure with a small wooden stick. Put on oven tray, place under hot griller 5 minutes, brushing frequently with combined melted butter and crushed garlic.

Serves 4.

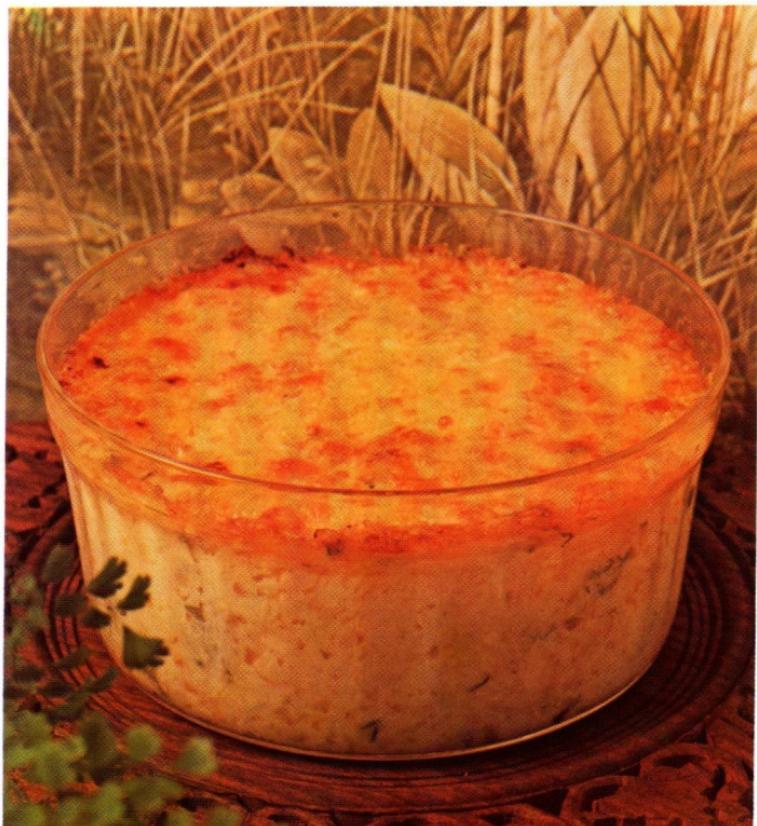
## GRATED ZUCCHINI

**750 g (1½ lb.) zucchini**  
**60 g (2 oz.) butter**  
**1 chicken stock cube**  
**salt, pepper**

Trim ends from zucchini. Grate zucchini on coarse section of grater. Melt butter in pan, add zucchini, crumbled stock cube, salt and pepper. Toss over medium heat until zucchini is heated through, approximately 3 minutes. Do not overcook.

Serves 4 to 6.

## POTATOES ROMANOFF



## POTATOES ROMANOFF

6 large potatoes	185 g (6 oz.) cheese
2 x 300 ml cartons sour cream	salt, pepper
8 shallots	1 teaspoon paprika

Peel potatoes, cut in halves. Cook in boiling salted water, approx. 20 minutes or until just tender, drain; cool slightly. Grate potatoes coarsely into large bowl; add sour cream, chopped shallots, half of the grated cheese; salt and pepper. Put into greased casserole dish; top with remaining grated cheese; sprinkle with paprika.

Cover, refrigerate several hours or overnight. Bake uncovered in moderate oven 35 minutes.

Serves 6 to 8.

## PEAS WITH LETTUCE

1 kg (2 lb.) peas	1 chicken stock cube
1 onion	8 lettuce leaves
30 g (1 oz.) butter	salt, pepper
1 cup boiling water	

Melt butter in shallow pan, add peeled and finely chopped onion, cook until onion is transparent. Add shelled peas, water and crumbled stock cube. Cover, simmer gently 10 to 15 minutes or until peas are tender. During last 3 minutes cooking, remove lid, add shredded lettuce, mix well. Season with salt and pepper.

Serves 4.

**HERBED POTATOES****HERBED POTATOES**

**1 kg (2 lb.) old potatoes**

**4 shallots**

**2 tablespoons chopped parsley**

**90 g (3 oz.) butter or substitute**  
salt, pepper

Wash and peel potatoes, slice thinly. Grease 28 cm x 18 cm (11 in. x 7 in.) lamington tin, put a layer of potatoes in bottom of pan, combine finely chopped shallots, parsley and dill, sprinkle lightly over potatoes, season with salt and pepper; repeat process with remaining potatoes and herbs, finishing with a layer of potatoes on top, pour melted butter over, cover with aluminium foil, bake in hot oven approx. 1 hour, removing foil during the last 15 minutes of cooking. To serve, cut into squares. **Serves 6.**

**CAESAR COLESLAW**

**1/2 medium cabbage**

**1 clove garlic**

**2 carrots**

**2 slices bread**

**6 shallots**

**2 rashers bacon**

**2 sticks celery**

**1 tablespoon grated parmesan**

**30 g (1 oz.) butter**

**cheese**

**DRESSING:**

**2/3 cup french dressing**

**1 egg**

**1 teaspoon salt**

**1 teaspoon prepared mustard**

Remove stalk, shred cabbage very finely; grate carrots. Finely slice celery and shallots diagonally. Mix together all prepared vegetables, keep refrigerated until ready to serve.

Remove crusts from bread, cut bread into 1 cm (1/2 in.) cubes. Heat butter with crushed garlic in pan, add bread cubes, cook until brown and crisp. Drain on absorbent paper. Cook chopped bacon separately until crisp, drain on absorbent paper. Add dressing to salad, toss well. Scatter croutons and bacon pieces over coleslaw, top with grated cheese.

Dressing: Gently lower egg into boiling water, boil 1 minute. Remove egg from shell, place egg in screw-top jar, add french dressing, salt and mustard, shake well.

**Serves 4 to 6.**

## MERINGUE ROLL



## MERINGUE ROLL

4 egg-whites  
½ cup castor sugar  
1½ x 300 ml cartons  
thickened cream  
1 punnet strawberries

2 passionfruit  
2 tablespoons Grand Marnier or  
Cointreau  
125 g (4 oz.) flaked almonds

Reserve six strawberries for decoration. Hull and halve remaining strawberries, place in bowl, pour over Grand Marnier, leave to marinade 1 hour.

Beat egg-whites until soft peaks form. Gradually beat in half the sugar, beat until sugar is dissolved. With metal spoon or spatula, lightly fold in all the remaining sugar. Line base and sides of 30 cm x 25 cm (12 in. x 10 in.) greased swiss roll tin with greased greaseproof paper, bringing paper 5 cm (2 in.) above sides of tin. Spread meringue mixture evenly over tin. Bake in moderately hot oven approximately 10 minutes or until firm to touch and a pale golden colour. Turn meringue out on a sheet of greaseproof paper which has been sprinkled with castor sugar. Gently peel off lining paper, let stand two minutes. Whip cream until peaks form, spread half the cream over slightly warm meringue. Drain strawberries, sprinkle over cream, spoon passionfruit pulp over. Use the greaseproof paper to help in rolling. Lift up paper gently, roll up meringue firmly, refrigerate until quite cold. Trim ends of roll, spread remaining cream evenly over roll. Put almonds onto oven tray, put in moderate oven 5 minutes or until golden brown, remove from tray immediately, cool. When almonds are cold, press almonds evenly over roll. If desired, pipe extra cream decoratively on top. Decorate with reserved strawberries.

## CHOCOLATE ICE-CREAM BALLS



## CHOCOLATE ICE-CREAM BALLS

1 litre vanilla ice-cream  
1 tablespoon gelatine  
2 tablespoons water  
3 tablespoons liqueur  
(see below)

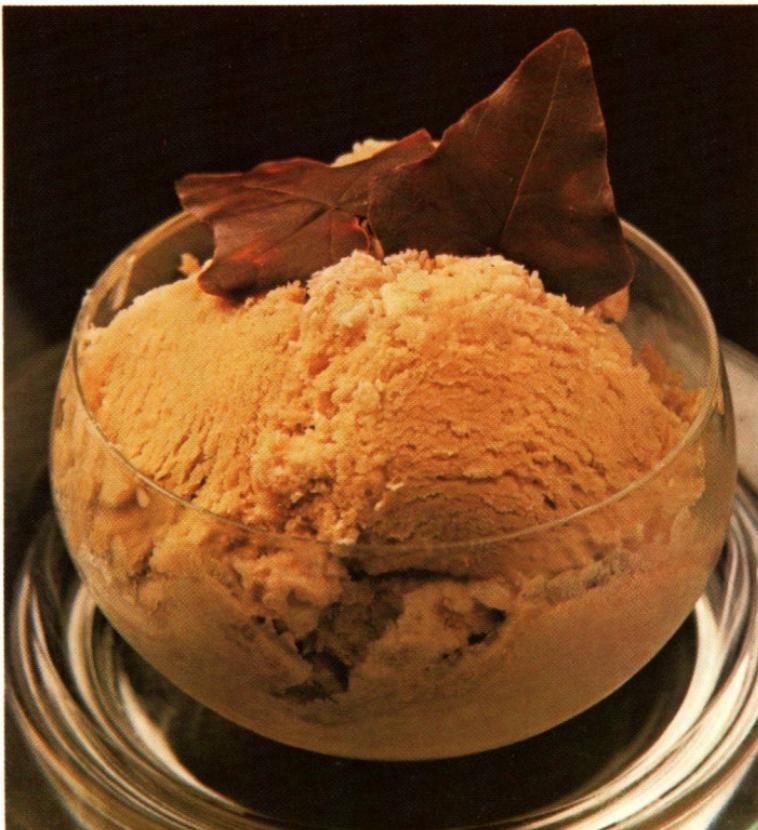
125 g (4 oz.) dark chocolate  
60 g (2 oz.) solid white vegetable  
shortening

Sprinkle gelatine over water, dissolve over hot water, cool. Beat ice-cream until creamy, add gelatine and liqueur, beat until just combined. Pour ice-cream back into container, freeze several hours or overnight. Before making these ice-cream balls, place an oven tray in the freezer to become very cold. With melon baller, scoop out balls of ice-cream and put on to the cold tray. It will be necessary to dip the melon baller into cold water after scooping out each ball. Put ice-cream balls back into the freezer, freeze until firm. Remove ice-cream balls from the freezer, push small wooden sticks into each ice-cream ball at a slight angle; this makes for easier eating. Return ice-cream balls to the freezer until firm. Put chocolate and vegetable shortening in top of double saucepan. Stand over simmering water until melted, remove from heat, allow to cool slightly. Pour chocolate into small drinking glass, dip ice-cream balls into chocolate, coat well. Put chocolate coated balls on to cold tray, return to freezer, freeze until firm.

**Makes approx. 30.**

Note: Any favourite liqueur can be used for flavouring — Cointreau or Grand Marnier, Tia Maria or Kahlua are all excellent.

## COFFEE GELATO



## COFFEE GELATO

3 cups water

½ cup sugar

1½ tablespoons instant coffee powder

2 tablespoons coffee liqueur

(Kahlua or Tia Maria)

300 ml carton cream

1 egg-white

Combine sugar and water in pan, stir over medium heat until sugar has dissolved. Bring to boil, boil 5 minutes. Remove from heat, stir in coffee powder. Pour coffee mixture into freezer tray, freeze until just set. Remove from freezer, mash with a fork to form small flakes. Whip cream until soft peaks form; whip egg-white until firm peaks form; combine egg-white and cream, fold through flaked ice, with coffee liqueur, mix well. Return gelato to freezer, freeze until firm, stirring occasionally to combine mixtures.

To serve, spoon gelato in serving dishes, top with one or two chocolate leaves (see below).

Serves 4.

Note: Gelato can also be served like a parfait. Alternate gelato and whipped cream in serving glasses, ending with whipped cream. Spoon one or two teaspoons of coffee liqueur over cream. Top, if desired, with a chocolate leaf.

## CHOCOLATE LEAVES

Take 125 g (4 oz.) dark chocolate, chop roughly. Put chocolate in top of double saucepan over simmering water until chocolate has melted. Choose fresh leaves without any blemish and with good shape, such as ivy or rose leaves; wipe over with damp cloth, pat dry. Using a small spatula, place some chocolate on top side of the leaf, use the stem as a handle to hold leaf. Carefully spread chocolate to cover the entire top of leaf. Make sure chocolate does not run over edges of leaf. Place leaves on oven tray, refrigerate until firm. Hold leaf by stem and, with fingernail, gently separate leaf from chocolate at tip. Carefully peel leaf from chocolate. Place on plate, refrigerate until ready to use.

## BLACK FOREST CHERRY TORTE



## BLACK FOREST CHERRY TORTE

1 packet chocolate cake mix	1 tablespoon water
680 g jar morello cherries or	60 g (2 oz.) dark chocolate
2 x 425 g cans black cherries	300 ml carton cream
3 teaspoons cornflour	1 tablespoon kirsch, extra
1/4 cup kirsch or rum	125 g (4 oz.) dark chocolate, extra

Make up cake mix as directed on packet. Pour mixture into two greased 20 cm (8 in.) sandwich tins. Bake in moderate oven 20 to 25 minutes or until cakes are cooked. Turn on to wire rack to cool. (This recipe requires only one cake, the remaining cake can be frozen for future use.) Using a sharp knife, cut cake horizontally into three layers. Place bottom layer of cake on serving plate, brush with half the combined kirsch and water. Drain cherries, reserve  $\frac{1}{3}$  cup syrup. Pit cherries, reserve six for decoration, place cherries in pan, stir in combined cornflour and reserved syrup. Stir over medium heat until mixture boils and thickens. Remove from heat; cool. Spread half the cold cherry mixture over bottom layer of cake. Top with middle layer of cake, brush with remaining kirsch mixture, spread with remaining cherry mixture, top with remaining layer of cake. Whip cream until firm peaks form, fold in extra kirsch. Cover sides and top of cake with whipped cream. Press grated chocolate around sides with spatula. Pipe remaining cream around top of cake. Decorate cream with reserved cherries. Refrigerate while preparing caraque, the decorative curls on top of cake.

Place extra chocolate in top of double saucepan, stir over simmering water until melted. Remove from heat, spread thinly over flat surface with spatula. Laminated bench top or marble slab is an ideal surface. Leave chocolate until almost set. Do not let chocolate set too firmly or chocolate curls will flake. Using a long, sharp knife and holding knife at slight angle, slowly draw knife horizontally over chocolate, using a sawing motion. Allow chocolate curls to harden before piling up in centre of cake. Refrigerate until ready to serve. Choose a cool day for making caraque. If weather is hot, the chocolate will not set firmly enough to curl.

## LEMON TORTE



## LEMON TORTE

1½ cups plain flour	3 egg-yolks
½ cup sugar	½ teaspoon vanilla
90 g (3 oz.) butter or substitute	60 g (2 oz.) flaked almonds
FILLING:	
2 eggs	1 teaspoon grated lemon rind
½ cup sugar	60 g (2 oz.) butter
½ cup lemon juice	300 ml carton cream
1 tablespoon water	

Sift flour on to table, make a well in centre and in it place softened butter, sugar, egg-yolks and vanilla. Using the fingertips of one hand work butter, sugar, egg-yolks and vanilla together until well blended. Gradually draw in the flour with a spatula, bring together with hands to form a ball. Refrigerate 30 minutes.

Divide pastry into three, roll each piece into a 20 cm (8 in.) round. Place each circle of pastry on to greased oven trays, bake in moderate oven 10 to 12 minutes or until pale biscuit colour. Loosen pastry with spatula immediately on coming out of oven, leave for a few minutes before placing the circles on wire racks to cool.

Whip cream until firm peaks form. Place almonds on oven tray, bake in moderate oven 5 to 7 minutes or until golden brown. Place a layer of pastry on serving plate, spread approximately 3 tablespoons of prepared filling over pastry, swirl 1 tablespoon of cream through filling with small spatula. Place another layer of pastry on top and repeat process with prepared filling and cream. Place remaining layer of pastry on top. Spread icing over top of cake. When set, spread remaining cream around sides of cake and pipe decorative border on top. Press almonds around edge of cake. Refrigerate overnight.

Filling: Put beaten eggs and sugar in top of double saucepan, stir until combined. Add lemon rind, water and roughly chopped butter. Place pan over simmering water, stir until mixture thickly coats the back of wooden spoon. Remove from heat, cool.

Icing: Sift 1½ cups icing sugar into bowl, add 3 tablespoon lemon juice, beat well until smooth.

## TOFFEE SURPRISE PUFFS



## TOFFEE SURPRISE PUFFS

**CREAM PUFFS:**  $\frac{1}{2}$  cup water, 30 g (1 oz.) butter,  $\frac{1}{2}$  cup plain flour, pinch salt, 2 eggs,  $\frac{1}{2}$  cup cream, 4 strawberries.

**CHOCOLATE CREAM:** 300 ml carton cream, 60 g (2 oz.) dark chocolate.

**ORANGE CREAM:** 2 egg yolks,  $\frac{1}{2}$  cup sugar, 1 tablespoon plain flour, 1 tablespoon cornflour,  $\frac{3}{4}$  cup milk,  $\frac{1}{4}$  cup orange juice, 1 tablespoon Grand Marnier,  $\frac{1}{2}$  teaspoon grated orange rind.

**TOFFEE:** 1 cup sugar,  $\frac{1}{2}$  cup water.

**Cream Puffs:** Put water and butter in pan over low heat until butter is melted. Bring to boil; it is important the mixture boils. Then add sifted flour and salt all at once. Stir until mixture forms a ball and leaves side of pan. Remove from heat immediately. Put mixture into small bowl of electric mixer. With wooden spoon spread mixture up sides of bowl to allow mixture to cool slightly, approximately 5 minutes. Beat eggs until just combined. Beat choux pastry on lowest speed of electric mixer. Add eggs gradually, beating well after each addition. Mixture should be very smooth, thick and glossy. Put choux pastry into piping bag fitted with a plain 1 cm ( $\frac{1}{2}$  in.) piping tube. Pipe mixture into balls approximately 4 cm ( $\frac{1}{2}$  in.) in diameter onto lightly greased oven trays; allow room for spreading. Bake in hot oven 10 minutes, reduce heat to moderate, cook further 10 to 15 minutes or until puffs are golden brown and firm to touch. Cool on wire rack. Press small sharp knife in side of choux puff, dip top of puffs about three-quarter way down into toffee, lift out of toffee, place on greased foil, toffee side up, until toffee has set. Put Chocolate Cream into piping bag fitted with a 1 cm ( $\frac{1}{2}$  in.) plain piping tube. Make small hole in side of each toffee puff. Pipe Chocolate Cream into half the puffs. Put Orange Cream into another piping bag, fill remaining puffs. Arrange toffee puffs in double ring on serving plate, alternating the chocolate- and orange-filled puffs. Whip cream until firm peaks form, put into small piping bag fitted with star piping tube. Pipe cream decoratively around toffee puffs, arrange strawberries on cream.

**Chocolate Cream:** Put chopped chocolate in top of double saucepan, stir over simmering water until melted, cool slightly. Whip cream until soft peaks form. Add chocolate, whip until firm enough to pipe.

**Orange Cream:** Combine egg yolks, sugar, cornflour, plain flour, orange rind, Grand Marnier and orange juice, beat until smooth. Put milk into pan, bring to boil, add to egg yolk mixture, stir until smooth. Return mixture to saucepan, stir over low heat until mixture boils and thickens, reduce heat, simmer gently 1 minute, cool, refrigerate until ready to use.

**Toffee:** Put sugar and water into saucepan, stir over low heat until sugar has dissolved. Bring to boil, boil uncovered until toffee becomes golden brown. Remove from heat.

**Serves 8.**

## PRALINE CREAM MERINGUES



## PRALINE CREAM MERINGUES

3 egg-whites,  $\frac{3}{4}$  cup sugar, 60 g (2 oz.) dark chocolate, 15 g ( $\frac{1}{2}$  oz.) butter, 2 teaspoons cold water, 1 punnet strawberries, 2 tablespoons coffee liqueur (Tia Maria or Kahlua), 300 ml carton cream.

**PRALINE:** 1 cup sugar, 90 g (3 oz.) whole blanched almonds.

Place egg-whites in small bowl of electric mixer. Beat on high speed until soft peaks form, gradually add sugar, beat well until sugar has dissolved. Grease and flour two baking trays; with 6 cm (2½ in.) pastry cutter, mark four circles on each tray. Spoon meringue into piping bag which has been fitted with a plain tube approximately 1 cm ( $\frac{1}{2}$  in.) in diameter. Pipe mixture in circles over marks on foil. Smooth tops of circles with spatula. (Not all meringue will be needed. Leftover meringue can be used to make individual meringues for later use.) Bake both trays in a slow oven 40 to 45 minutes or until meringue is firm to touch. Remove from oven, carefully slide meringue circles on to wire rack to cool.

Place chocolate and butter in top of double saucepan, stir over simmering water until chocolate has melted. Remove from heat, add water, beat until chocolate is smooth. Spread chocolate over tops of four meringue circles; allow to set.

Wash and hull strawberries, slice thinly, place in bowl, add coffee liqueur, mix well, leave for 15 minutes. Whip cream until firm peaks form. Spread a thin layer of cream over tops of remaining meringue circles. Drain strawberries, reserve 1 tablespoon of liquid. Place strawberries evenly over tops of cream-topped circles, top with chocolate meringue circles, chocolate-side down. Beat reserved liquid into remaining cream, spread cream thinly around sides of joined meringue circles, then roll in prepared praline. Spoon remaining cream into piping bag fitted with star nozzle, pipe decoratively over top of each meringue torte.

Praline: Put sugar in bottom of saucepan, place almonds on top. Stand pan over medium heat until sugar melts. Do not stir until sugar begins to turn brown, then stir gently with a metal spoon to dissolve the sugar; continue cooking, stirring gently and occasionally, until all the sugar has dissolved and turned golden brown. Pour toffee mixture on to greased oven tray. Allow to set and become cold. Break toffee roughly, place in blender, a few pieces at a time, blend on high speed 1 minute. Store praline in an airtight container.